



Italian Steak Sandwiches

with Sautéed Peppers and Spinach Salad

20-min



Top Sirloin Steak



Onion, sliced



Sweet Bell Pepper



Mayonnaise



Sub Roll



Mozzarella Cheese, shredded



Italian Seasoning



Balsamic Glaze



Baby Spinach

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, aluminum foil, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Onion, sliced	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Mayonnaise	2 tbsp	4 tbsp
Sub Roll	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Italian Seasoning	½ tbsp	1 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

Core, then cut **pepper** into ½-inch slices. Halve **rolls**. Pat **steaks** dry with paper towels. Sprinkle **half the Italian Seasoning** (use all for 4 ppl) all over **steaks**, then season with **salt** and **pepper**. Set aside.



Make dressing

Meanwhile, whisk together **half the balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**. Transfer **veggies** to a plate.



Assemble sandwiches

Thinly slice **steaks**. Remove foil from the baking sheet (from step 3). Arrange **rolls** on the unlined sheet, cut-side up. Spread **mayo** over **rolls**. Stack **steak** on **bottom rolls**, then drizzle with **remaining balsamic glaze**. Arrange **half the veggie mixture** on top, then sprinkle **cheese** over **veggies**. Broil in the **middle** of the oven until **cheese** melts, 1-2 min. (**TIP:** Keep an eye on them so they don't burn!)



Cook steaks

Add **½ tbsp oil** (dbl for 4 ppl), then **steaks** to the same pan. Sear until golden-brown, 1-2 min per side. Remove the pan from heat, then transfer **steaks** to a foil-lined baking sheet. Broil in the **middle** of the oven until cooked to desired doneness, 4-7 min.**



Finish and serve

Add **spinach** and **remaining veggies** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine. When **cheese** is melted, close **sandwiches** with **top rolls**. Divide **sandwiches** and **spinach salad** between plates.

Dinner Solved!